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been thoroughly drained of its moisture and wrapped up in substantial paper and deposited in a suitable receptacle, as heretofore provided.

2. All waste paper, excelsior, rags, old clothes, bedding, or other rubbish or refuse of a like nature, which will scatter if loose, shall not be placed on any public street or place for collection unless it is fastened securely by tying or otherwise.

3. Any person who shall violate either of the foregoing provisions of this ordinance shall forfeit and pay a penalty not exceeding the sum of \$10 nor less than \$2 for each offense.

#### **WALTHAM, MASS.**

##### **Foodstuffs—Production, Care, and Sale. (Reg. Bd. of H., Mar. 24, 1913.)**

ARTICLE 1.—SECTION 1. Premises, compartments, rooms, receptacles, ice chests, or vehicles used for storage, manufacture, distribution, or sale of foodstuffs shall be kept cleansed in a manner satisfactory to the board of health.

SEC. 2. No article which may be used for human food without cooking or peeling, shall be carted through the streets or exposed for sale in any public place or outside of any shop or store, or in the open doorways or windows thereof, unless it be so covered as to protect it from dust, flies, or any contamination.

SEC. 3. No foodstuff intended for sale shall be kept or manufactured in any room used for stabling, living, or sleeping purposes; nor in any adjoining room unless separated from the other parts of the building in a manner satisfactory to the board of health.

SEC. 4. Every person engaged in the production, manufacture, storage, transportation, or distribution of any foodstuff shall notify the board of health of Waltham immediately on the occurrence of any case of diphtheria, scarlet fever, measles, small-pox, tuberculosis, cerebrospinal meningitis, infantile paralysis, or typhoid fever, either in himself or in his family, or amongst his employees or their immediate associates, or within the building or premises where such foodstuff is stored, handled, or distributed; and at the same time shall suspend the production, manufacture, transportation, or distribution of such foodstuff until authorized to resume the same by the board of health.

SEC. 5. No urinal, water-closet, or privy shall be located in the room used for the production, manufacture, storage, or handling of any foodstuff or so situated as to pollute the atmosphere of said room.

##### **Glasses and Utensils—Cleaning of, in Places of Public Refreshment. (Reg. Bd. of H., Mar. 24, 1913.)**

ARTICLE 1.—SEC. 6. All glasses and other utensils used at soda fountains, restaurants, and other refreshment stands shall be washed with hot water and soap and rinsed in clean running water after each separate use thereof.

##### **Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Mar. 24, 1913.)**

ARTICLE 1.—SEC. 7. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors, window and door screens. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, or distribution of ice cream and all such utensils after use shall be thoroughly washed with boiling water or sterilized by live steam. Vessels used in the manufacture or sale of ice cream shall not be used for any other purpose.

SEC. 8. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of the operators and all persons immediately before engaging in the manufacture of ice cream or its subsequent freezing or handling shall thoroughly wash his or her hands and keep them clean during such manufacture and handling. All persons while engaged in the manufacture of ice cream shall be dressed in clean outer garments.

SEC. 9. No melted ice cream or ice cream returned to the manufacturer from whatever cause, shall be used in the preparation of ice cream.